

THE USE OF THE NAME BASMATI RICE

Basmati rice is premium long grain rice. Its high value stems from its unique eating qualities, which include a combination of aroma with grain elongation on cooking, giving a characteristic grain shape and integrity. Basmati is the customary name for certain varieties of rice with these unique properties that are grown exclusively in the northern part of the Western Punjab (on both sides of the Indian and Pakistani border), Haryana State and Western Uttar Pradesh in India.

The following varieties have been approved by the Indian and Pakistani authorities as having the above unique properties and can use the description Basmati.

Indian varieties	Pakistani varieties
<i>Basmati 370</i>	<i>Basmati 370</i>
<i>Dehradun (Type - 3)</i>	<i>Kernel (Basmati Pakistan)</i>
<i>Basmati 217</i>	<i>Super</i>
<i>Basmati 386</i>	<i>Basmati 385</i>
<i>Taraori (Karnal Local, HBC-19)</i>	<i>Basmati 198</i>
<i>Ranbir Basmati (IET 11348)</i>	
<i>Pusa Basmati (Duplicate Basmati, IET 10364)</i>	
<i>Punjab Basmati (Bauni Basmati)</i>	
<i>Haryana Basmati (HKR 228/IET 0367)</i>	
<i>Kasturi (IET 8580)</i>	
<i>Mahi Suganda</i>	

We recommend that:

- The name “Basmati” be used only for the above rice varieties and for new varieties that are subsequently approved as Basmati.

- The country where the rice was grown should also be given, and where there is a mix of origin this information should be given to the consumer.
- Quantitative information about the nature of a mixture of Basmati rice with other long grain rice should be given to the consumer in accordance with provisions in Regulation 19 of the Food Labelling Regulations 1996 (2002).
- The specific variety name may be given as voluntary information to the consumer, but in order to avoid confusion the name listed in *Italics* in the table is the name of the variety.